

THE OAKROOM

COLD

YELLOWFIN TUNA CRUDO 21
niçoise olives, haricot vert terrine
quail egg, shallot vinaigrette

DELICATESSEN SELECTION 19
langoustine lollipops, cocktail “sauce”
lamb tongue, purple mustard, cheddar

FALL SALAD 15
ras al hanout poached quince, pears
cashews, pomegranate, feta

CAVIAR AND PEARL
American paddlefish 18.
or
Osetra 42.
traditional accompaniments

HOT

SEARED FOIE GRAS 26
pumpkin butter, brioche, apples, celery leaves
walnuts, duck jus vinaigrette

BREAKFAST 25
kurobuta pork belly, truffle scrambled eggs
english muffin, red-eye gravy, potato
mimosa sorbet
fresh black truffle + 10

SCALLOPS 21
cauliflower purée, asparagus, caviar
sous vide orange, vodka gelée

SWEETBREADS 24
baby beets, carrots, grilled rye bread pudding
bacon, green peppercorn sauce

CREAMED ALLIUM SOUP 14
pancetta brittle, beef jus, liquid chives
olive goat cheese panna cotta



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SEA

WILD SALMON 32

spicy red miso tomato water, bok choy
bean sprouts, rice noodles

OPAKAPAKA 35

cucumber slaw, peanuts, bratwurst
celery root, salt cod grebiche

ROASTED MONKFISH 33

ratatouille, chickpea, grilled pita
harissa, lemon yogurt sauce

LAND

WAGYU RIB STEAK 45

broccoli purée, crispy potatoes
trumpet royales, red wine sauce

Maine Lobster Tail + 20

BRAISED WAGYU SHORTRIBS 42

white beans, tomatillo, cabbage
idiazabal, beef tartar taco

DUCK BREAST 33

rutabaga and duck confit hash, blueberries
ginger, cardamon tea sauce

TRIO OF LAMB 40

loin, garlic barley risotto, braised neck
fall vegetable ragoût, belly, pistachio

CHEF'S TASTING

Five Courses 110

Seven Courses 140

SOMMELIER'S TASTING

Five Courses 55

Seven Courses 75

Tastings offered to entire table only

Available until 9 o'clock nightly

Prices listed are per person.

Nicole Walker Chef de Cuisine
Ashley McClane Director and Sommelier

